King's Inn

RESTAURANT
& LOUNGE

SAINT FRANCIS HOTEL COURTS
HOMEWOOD, ALABAMA

The King's Inn
Restaurant & Lounge

The King's Inn Serves USDA Choice Control Aged Beef

Appetizers

Shrimp on ice Boiled in the shell peel and eat, served with our special sauce 1.80

Fresh Oysters from the gulf Served on the half shell with special sauce .. dozen 2.25

Fried Shrimp Gulf shrimp dipped in a tasty batter and fried to a golden brown 2.25

Barbecued Ribs Tender little pig ribs marinated in a secret sauce and barbecued to a turn 2.25

Main Entrees

Dinner includes fruit and salad bar

Sirloin Strip *Beautifully grained, heavy cut from the eye of the loin, marinated before broiling on charcoal* 7.95
Try a Burgundy—Bin 105, or a Bordeaux—Bin 108.

Filet Mignon *A tender selection from the heart of the meat, marinated before broiling on charcoal* 7.75
Excellent with a Zinfandel—Bin 106, or a Beaujolais—Bin 107.

Filet Mignon *A smaller steak if you plan to eat too much from the salad bar, marinated before broiling on charcoal* 5.25
Excellent with a Zinfandel—Bin 106, or a Beaujolias—Bin 107.

Chopped Sirloin Steak *a good hamburger steak* 4.95
May we suggest a Burgundy—Bin 105.

Sesame Chicken *Boned chicken breast rolled in a sesame seed batter and browned to golden perfection served with a cream sauce* 5.25
Choose a Chablis—Bin 100, or a Liebfraumilch—Bin 103.

Danish Lobster Tails *Broiled and served with drawn butter* 5.95
A Riesling—Bin 101, or Liebfraumilch—Bin 103.

Stuffed Shrimp *Jumbo Gulf Shrimp stuffed with savory white crabmeat served with tartar sauce* 5.50
A Rosè—Bin 111, or a Liebfraumilch—Bin 103.

Steak and Lobster *For our steak and lobster lovers-a filet mignon* 7.50
charbroiled to your taste served with danish lobster tails & Drawn Butter.
A Bordeaux—Bin 108, or a Cold Duck—Bin 116 is excellent.

Catfish *Pan fried, pond raised catfish served with hush puppies* 3.95
A Liebfraumilch—Bin 103, will compliment the delicate taste.

Gourmet's Delight *any item you might desire if we have the ingredients* 8.50
and the recipe and you have the time (this price is negotiable)

Fried Shrimp *Gulf Shrimp dipped in a tasty batter and fried to a golden brown* 4.75
served with tartar sauce or cocktail sauce
A Chablis—Bin 100, or a Rosè—Bin 111 is the right choice.

Skewered Beef *Tenderloin tips with fresh mushrooms, onions and bell peppers* 5.75
impaled on skewers, then broiled and served with a butter sauce
A Beaujolais—Bin 107, or a Zinfandel—Bin 106 for a hearty delight.

Teriyaki *Tenderloin strips sauteed in butter, then cooked in a sauce blended* 5.25
with wine
A Zinfandel—Bin 106, or a Rosé—Bin 109 makes this a gourmet's delight.

Pork Chops *Tender center cut, marinated before broiling on charcoal* 3.95
A Rosè—Bin 109, or a Chablis—Bin 104 makes this a banquet.

Sweet and Sour Shrimp *Gulf shrimp dipped in a tasty batter, fried* 5.20
to a golden brown and steeped in a tangy sweet and sour sauce
A Claret—Bin 108, or Riesling—Bin 100 is your choice.

Salad Bar Only 2.50

Baked Idaho Potato *served with butter or sour cream* ..... .60

Fresh Mushrooms *Sauteed in butter or raw* ..... .95

Steamed Rice ..... .60

Beverages *coffee tea milk coke sprite* ..... .25

French Vanilla Ice Cream *with choice of liqueur toppings, crême de menthe* 1.25
crême de cacao, cherry heering, or tia maria

French Vanilla Ice Cream ..... .50

Cheese Cake *made fresh daily in our kitchen, topped with sour cream* ..... .75

Lemon Ice Box Pie ..... .75
old fashion recipe with graham cracker crust

Strawberry ice cream pie ..... .95
French vanilla ice cream in a graham cracker crust and topped with fresh strawberries and whipped cream